



Old Fashioned Delicatessen

Call Magic Chef for complete catering service & be a guest at your own party.
PHONE 371-1011



Serve with crisp wheat crackers.
SWISS CHEESE

Reg. \$1.19
98c
lb.

All Beef. Good in sandwiches.
SALAMI

Reg. \$1.09
89c
lb.

A Sunday morning brunch treat!
B.B.Q. COD

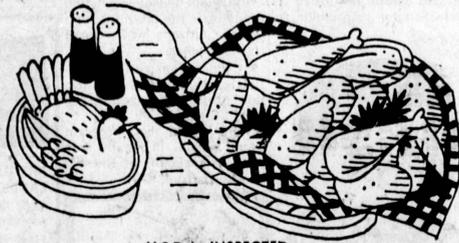
Reg. \$1.49
\$1.29
lb.

NEW!
WHIPPED NUCOA

1-lb. carton **25c** 10c save

GOLDEN CREME COTTAGE CHEESE

pint carton **25c** save 4c



U.S.D.A. INSPECTED
CUT UP FRYERS

U.S.D.A. INSPECTED **FRYER PARTS** pan ready **35c** lb.

Whole Legs 59c lb.
Drumsticks or Thighs 59c lb.
Breasts 59c lb.

U.S.D.A. "Choice" Beef. Round bone shoulder cut. Excellent braised in tomato and herb sauce.
SWISS STEAK 69c lb.
U.S.D.A. "Choice" Beef. The perfect steak for broiling or barbecuing. Serve sizzling hot!
CLUB STEAK 98c lb.
U.S.D.A. "Choice" beef. The perfect pot roast. Add a small bay leaf for flavor interest.
ROLLED SHOULDER CLOD 89c lb.
Fresh and lean. Use as the basic ingredient in Beef Stroganoff. Serve hot over rice.
LEAN GROUND CHUCK 59c lb.

U.S.D.A. "CHOICE" BEEF

CHUCK ROAST

center cut **45c** lb.



U.S.D.A. "CHOICE" BEEF

RIB STEAK

short cut **89c** lb.

Midwestern grain-fed pork. Fresh lightweight ribs delicious broiled with your own sauce.
FRESH PORK SPARE RIBS 69c lb.
Turek and Meck. Breaded or plain. Just pan braise with a little milk and seasoning.
FROZEN VEAL CUTLETS 79c lb.
Red Shield, Luer Iowa Farms & Wilson Corn King. 1 lb. pkg. Hormel Range-Thick, 2 lb. \$1.49
HORMEL SLICED BACON 79c lb.
Skinless. Wrap 'n' dough and bake for delicious Pigs 'n' Blankets. Serve hot. 8 oz. pkg.
FARMER JOHN LINK SAUSAGE 35c lb.

U.S.D.A. "CHOICE" BEEF
STANDING RIB ROAST

large end **79c** lb.

U.S.D.A. GRADE "A"—POPPY BRAND

FRESH DUCKLINGS

49c lb.

Fresh & Frozen Sea Food

Excellent baked in spicy tomato sauce with onions.
Fresh Fillet Sea Bass **79c** lb.

Frozen. Heat and serve with tartar sauce. 8 oz. pkg.
Gorton's Fish Puffs **55c**
Or True Cod. Both good deep fried in small pieces.
Fresh Fillet Ocean Perch **69c** lb.

Some meats, fruits and vegetables. 4 1/2 oz. jar
Baby Food 3 for 29c
Make a pot full for the gang! Incl. 20c off. 10 oz. jar
Coffee \$1.35
Creamy Italian, Sweet Dutch. 8 oz. bottle
Dressing 4 for \$1
Onion and tomatoes on an English muffin. 12 oz. can
Lunch Meat 45c

SOLID—SLICING
RED, RIPE TOMATOES

10c lb.

PINA FRUIT

5c ea.



GARDEN FRESH—CRISP, TENDER
ROMAINE LETTUCE

2 for 15c

12 oz. pkg. 3 for \$1
fruit & potato. 8 oz. pkg. 3 for \$1
Cinnamon. Good! 8 oz. pkg. 3 for \$1
Cots



DEL AMO SHOPPING CENTER
CORNER OF HAWTHORNE & SEPULVEDA

MAGIC CHEF



BEST DRESSED . . . Linda Peters and Larry Patterson have been selected winners of the "Best Dressed" contest held at North High as part of Business Dress-up Day. The day is held once each quarter to honor the Saxons most appropriately dressed for the business world.

For Hearty Eaters

Don't Spare The Spareribs

Next time someone at your house calls for spareribs for dinner try one of these recipes. Each recipe treats the ribs in a different fashion. And each features a marvelous sauce that's practically guaranteed to please.

Be sure to allow at least one-half pound of ribs for each person — more if your folks are hearty eaters.

MANDARIN RIBS

- 3 lbs. spareribs, cut into serving pieces
- 2 tsp. shortening
- 3 tsp. brown sugar
- 1/2 tsp. salt
- 1 1/2 tsp. cornstarch
- 1/2 C. vinegar
- 3/4 C. water
- 3/4 C. pineapple juice
- 1 large onion, coarsely chopped
- 1 green pepper, chopped
- 3/4 C. pineapple chunks

Simmer ribs in boiling water until almost tender. (Meaty ribs will take about an hour.) Add 1 1/2 tsp. salt and 1/4 tsp. pepper for each quart of water used for cooking ribs. When cooking is completed, uncover pan and allow ribs to partly cool in the liquid. Drain well and brown thoroughly in hot shortening.

Mix sugar, salt and cornstarch in a saucepan. Stir in liquids. Cook, stirring constantly until mixture thickens and clears. Add onion, green pepper and pineapple. Pour over browned ribs. Cover and simmer until ribs absorb most of the sauce (10 to 15 min.). Serve with steamed rice.

OVEN BARBECUED RIBS

- 4 lbs. spareribs, cut in 4-in. pieces
- 1 tsp. smoke salt
- 1/2 tsp. curry powder
- 1 C. catsup
- 1/4 C. vinegar
- 1 C. water
- 2 Tbsp. brown sugar
- 2 Tbsp. Worcestershire
- 1/2 tsp. salt
- 1 tsp. dry mustard
- 1 tsp. chili powder
- 1 onion, grated
- 1/4 tsp. cayenne

Put spareribs, meaty side up, in a large shallow baking pan. Sprinkle with smoke salt and curry powder. Roast in oven at 450 degrees for 30 minutes. Drain off excess fat, leaving about 1/2 C. of fat in the pan. Combine remaining ingredients and pour over ribs. Reset oven control to 350 degrees and bake ribs about 1 hour or until thoroughly done. Baste meat occasionally with sauce in pan.

BROILED RIBS WITH LUAU SAUCE

Cut spareribs into serving-sized pieces and place in large kettle with water to cover. Add 1 1/2 tsp. salt and a little pepper for each quart of water used. Cover kettle and simmer ribs until tender, (about 1 hour). Drain ribs thoroughly.

Arrange cooked ribs on broiler and place in broiler section of range so that top

of meat is 3 to 4 inches from tip of broiler flame. Broil until well browned on both sides basting frequently and generously with Luau Barbecue Sauce. Allow 12 to 15 minutes for the broiling.

LUAU BARBECUE SAUCE

- 1/2 small onion, grated
- 1/2 green pepper, grated
- 1 Tbsp. butter
- 1 Tbsp. cornstarch
- 3/4 C. syrup, drained from canned pineapple
- 3 Tbsp. vinegar
- 1 Tbsp. soy sauce
- 1/4 tsp. pepper
- 1/2 tsp. celery salt

Saute onion and green pepper in butter 1 to 2 minutes. Mix in cornstarch. Add remaining ingredients. Cook, stirring constantly, until mixture boils. Turn flame low and simmer sauce for 5 minutes.

Southwest Shows New Earnings

Total assets of Southwest Savings and Loan Association reached \$126,024,410—a gain of early \$27 million over total assets in 1964—according to a report just issued.

The increase reflects a gain of 26.2 per cent, the report said. Savings balances increased by 32.6 per cent to \$107,996,333.

A record dividend of \$4,435,648 was paid to savers in 1965, an increase of 21.4 per cent over dividends paid during 1964.

Net earnings, after payment of state and federal taxes, was \$634,766, or \$1.11 per share of guarantee stock. Capital reserves now stand at \$10,627,667.

Southwest Savings, which has offices in Inglewood and Torrance, invested \$31,435,433 in mortgage loans in 1965, ending the year with a total of \$97,029,568 in mortgage on the books.

Three Coeds Win Grants

Three Torrance Harbor Area coeds were among 16 women at Los Angeles Technical College to receive \$100 Mabel Wilson Richards scholarships, it has been announced.

Receiving the awards were Melody Eisenbeiss of 1615 W. 205th St.; Karen Dohn, 2817 Ralston Lane, Redondo Beach; and Mary Brown, 22943 Catekill, Wilmington.

Miss Brown and Miss Eisenbeiss are cosmetology students and Miss Dohn is a fashion design major. Each has been active in the school and completed a minimum of one semester of work with a B average.